

YOUR FLAVORS+
OUR TECHNOLOGY
= HAPPY CUSTOMERS



YOUR EXPRESSWAY TO FLAVOR



SENOVEN[®]

Meet Senoven products which have won the appreciation of master cooks thanks to our 40 years of experience in machinery manufacturing.

Every Senoven product bears the imprint of a team that has developed dozens of innovative products in dough preparation, pizza baking and meat cooking groups.

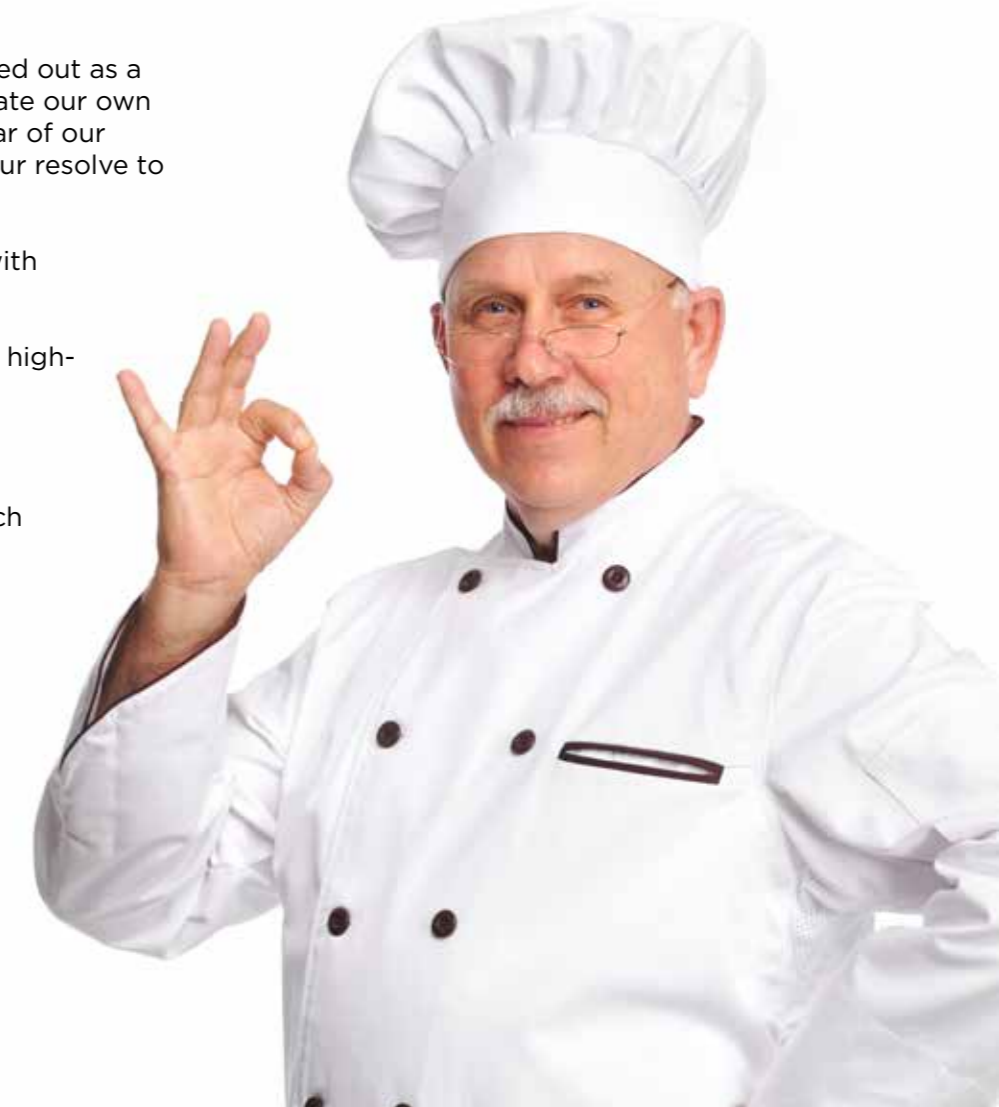
Our company was founded in 1977. Having started out as a mechanical parts manufacturer, we came to create our own designs and brands over the years. 1998, the year of our incorporation as a joint stock company, marks our resolve to move faster towards this goal.

From 1998 onwards, we first proved ourselves with the generation of a dough-sheeting machine –a breakthrough in its own right- followed by the manufacturing of a series of ovens dedicated to high-standard pizza, lahmacun and pita baking.

We are in a constant endeavor to uphold our corporate vision and amateur spirit in the manufacturing of high-quality, efficient, high-tech products for the fast-food industry. Operating today in a 4.000 m2 manufacturing plant, we are happy and proud to have added renowned brands to our customer portfolio.

We look forward to having you there as well.

SENOVEN®



New Generation
Masters of Kitchen

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In a world that's getting faster by the day, fast food just isn't fast enough! Today's customers demand the best flavors in the shortest time possible!

That's where Senoven comes to your rescue!

If you own a pizza restaurant or chain, you'll be thrilled to find out how our conveyor pizza ovens can speed up your process.

But hey, speed is just the beginning!

FASTER COOKING SOLUTIONS FOR A FASTER WORLD

**CONVEYOR
PIZZA
OVENS**

SEN 1100

Belt Width	406mm (16")
Cooking Chamber Dimensions (W*D*H) mm	437x530x90
Total Power	Electric (6kW)
Average Power Consumption	3-4kW
Output (Estimated)	27 pizza/hour (250 gr. ø30cm)

***Best flavors
in the shortest
time possible***



Senoven conveyor pizza ovens let you control recipes across your entire operation by saving cooking duration and temperature for each product.

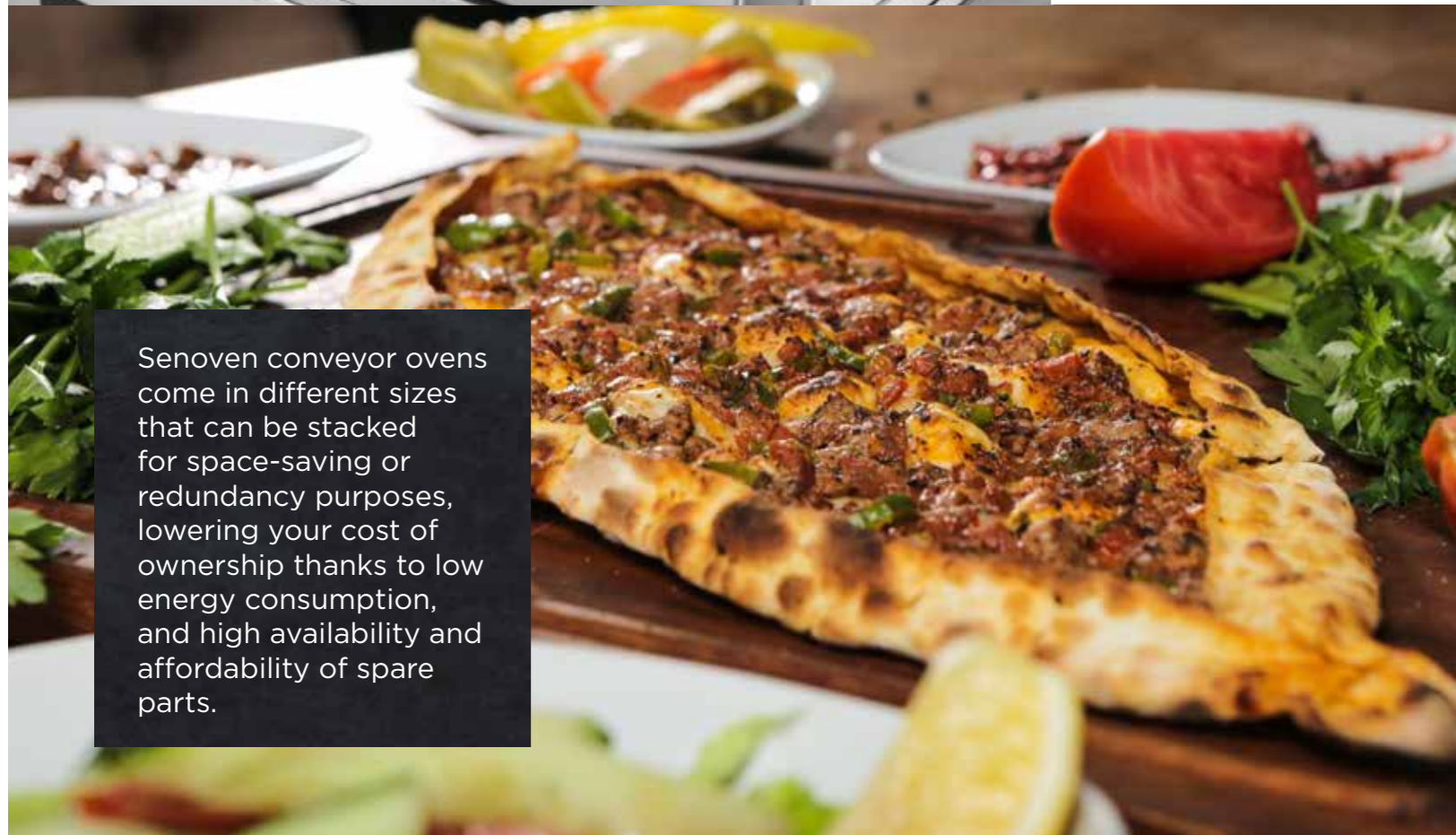
This way, you can cook products in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.





SEN 1500 SEN 1502

Belt Width	455mm (18")
Cooking Chamber Dimensions (W*D*H) mm	486x710x77
Total Power	Electric (10kW) or Natural Gas (13kW)
Average Power Consumption	5-6kW 0,65 m ³ /hour
Output (Estimated)	41 pizza/hour (250 gr. ø30cm)



Senoven conveyor ovens come in different sizes that can be stacked for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption, and high availability and affordability of spare parts.

Speed up your process, grow your business!

Belt Width	535mm (21")
Cooking Chamber Dimensions (W*D*H) mm	566x710x80
Total Power	Electric (15kW) or Natural Gas (13kW)
Average Power Consumption	7-8kW 0,65 m ³ /hour
Output (Estimated)	57 pizza/hour (250 gr. ø30cm)

SEN 1600 SEN 1602



SEN 1700
SEN 1702

Belt Width	610mm (24")
Cooking Chamber Dimensions (W*D*H) mm	655x915x87
Total Power	Electric (20kW) or Natural Gas (15kW)
Average Power Consumption	8-10kW 1,3 m ³ /hour
Output (Estimated)	90 pizza/hour (250 gr. ø30cm)

***Your flavors +
our technology
= happy
customers***



Want to serve traditional Italian pizza as if it were cooked in a stone oven? Discover Senoven, a testimony to Şengün Makine's 40 years of experience.

Grow your business with this exciting alliance, between your flavors and our technology.

Senoven, your expressway to flavor!



***With Senoven,
speed is your
friend!***

Belt Width	810mm (32")
Cooking Chamber Dimensions (W*D*H) mm	855x1025x87
Total Power	Electric (27kW) or Natural Gas (27kW)
Average Power Consumption	12-13kW 2 m ³ /hour
Output (Estimated)	135 pizza/hour (250 gr. ø30cm)

**SEN 2000
SEN 2002**



Model	Oven Dimensions Without Stand W*D*H (mm)	Oven Weight (kg)	Stand Height for Single Oven (mm)	Stand Height for Double Oven (mm)	Shipping Dimensions W*D*H (mm)	Shipping Weight (kg)
SEN 1100	773*1370*458	89	460	-	90*84*63	117
SEN 1500	1043*1710*450	154	1070	1165,5	110*147*68	189
SEN 1502		159				194
SEN 1600	1123*1710*450	180	1070	1165,5	118*147*68	217
SEN 1602		185				222
SEN 1700	1218*1957*570	242	1130	1405	135*171*80	290
SEN 1702		251				299
SEN 2000	1545*2005*755	335	1300	1772,5	157*198*105	410
SEN 2002		350				425

Microchip-controlled touch panel of Senoven SF Series conveyor ovens lets you control recipes across your entire operation by saving cooking duration and temperature for each product.

By setting different temperatures above and below the product, you can cook in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.

Senoven conveyor ovens come with a double-belt option, and different sizes that can be stacked for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to serve traditional flat foods as if they were cooked in a stone oven? Discover Senoven, a testimony to Şengün Makina's 40 years of experience.

Serve traditional flavors in a faster and more standardized way



**INFRARED
CONVEYOR
OVENS**

Belt Width	520mm (20")
Baking Zone	825mm
Overall Dimensions (W*D*H)mm	984*1925*1140
Overall Weight	285kg
Power	Electric (14kW)
Output (Estimated)	180 Lahmacun/hour (100 gr. ø25cm) 80 Pizza/hour (250 gr. ø30cm)

SF 800-52S



SF 1300LS

Belt Width	520mm (20")
Baking Zone	1300mm
Overall Dimensions (W*D*H)mm	984*2400*1140
Overall Weight	362kg
Power	Electric (21kW)
Output (Estimated)	260 Lahmacun/ hour (100 gr. ø25cm) 120 Pizza/hour (250 gr. ø30cm)



SF 1900LS

Belt Width	520mm (20")
Baking Zone	1925mm
Overall Dimensions (W*D*H)mm	984*3025*1140
Overall Weight	500kg
Power	Electric (30kW)
Output (Estimated)	450 Lahmacun/ hour (100 gr. ø25cm) 180 Pizza/hour (250 gr. ø30cm)





**AUTOMATIC
BROILERS**

SEN 3000

Belt Width	160mm (7") * 2 Belts
Baking Zone	560mm
Overall Dimensions (W*D*H) mm	690*1087*800
Overall Weight	113kg
Power	Gas (13kW)
Average Consumption	0,65 m ³ /h



The world is getting faster, so are we!

Steak, hamburger, meatballs, chicken, meat...



Microchip-controlled touch panel of Senoven automatic broilers lets you control recipes across your entire operation by saving cooking duration and temperature for each product.

This way, you can cook meat in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.

Senoven conveyor broilers come with single and double belt options, different sizes that can be for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to serve delicious meat products fast and effortlessly? Discover Senoven, a testimony to Şengün Makine's 40 years of experience.



SEN 3100 S

Belt Width	160mm (7") * 2 Belts
Baking Zone	560mm
Overall Dimensions (W*D*H) mm	496*1087*800
Overall Weight	87kg
Power	Gas (6,5kW)
Average Consumption	0,3 m³/h



Belt Width	330mm (13") * 2 Belts
Baking Zone	560mm
Overall Dimensions (W*D*H) mm	1027*1087*800
Overall Weight	120kg
Power	Gas (27kW)
Average Consumption	1,3 m³/h

SEN 3200 L



An exciting alliance between your flavors and our technology...



Vertical Conveyor Toasters



EKM-40

Belt Width	402mm
Baking Zone	370mm
Overall Dimensions (W*D*H) mm	638*226*664
Overall Weight	34kg
Power	Electric (1,6kW)
Output (Estimated)	1400 (Buns/Hr.)

Compatible with counter-top use, our vertical toasters lower your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to toast bread products fast and homogeneously? Discover Senoven, a testimony to Şengün Makina's 40 years of experience.

Senoven conveyor toasters can be programmed for heating up or toasting different types of breads or burritos, letting you control recipes across your entire operation, and eliminate dependency on key expertise.



CONVEYOR TOASTERS

Horizontal Conveyor Toasters

	SEN 280	SEN 400
Belt Width	254mm (10")	381mm (15")
Baking Zone	600mm	735mm
Overall Dimensions (W*D*H) mm	439*1238*490	586*1560*528
Overall Weight	52kg	67kg
Power	Electric (5kW)	Electric (8kW)

SEN 280
SEN 400



EVERYTHING IS FINE!



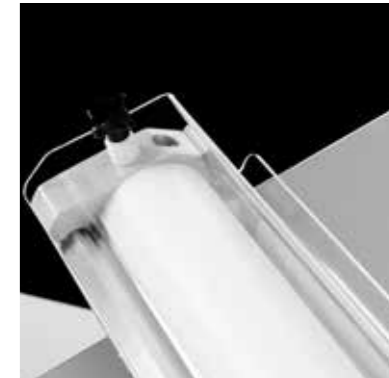
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EVERYTHING IS FINE!

For us, fineness is not just about the thickness of dough. It's a comprehensive mindset covering all the fine details about the experience a product offers. Combined with 25 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play.

Offering versatile solutions for preparing dough with desired form and thinness, Şengün dough rolling machines not only ensure close-to-natural rolling but also speed up and standardize dough preparation for products like pizza, pita and pastry.

**DOUGH
ROLLING
MACHINES**

SMART

SM-30
SM-40

	SM-30	SM-40
Dimensions (W*D*H) mm	410*450*640	510*550*740
Net Weight	32kg	39kg
Roller Length-Diameter	300mm-50mm	400mm-50mm
Maximum Dough Weight	250gr	700gr
Power	Electric (0,37kW)	Electric (0,37kW)



*Prepare dough
with desired form
and thinness*



Featuring a classic sturdy look, Smart dough rolling machines come with fully stainless body, two rollers, and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Smart dough rolling machines are also easy to install, operate and clean.



	HX-30	HX-40
Dimensions (W*D*H) mm	420*460*660	530*500*770
Net Weight	32kg	39kg
Roller Length-Diameter	300mm-50mm	400mm-50mm
Maximum Dough Weight	250gr	700gr
Power	Electric (0,37kW)	Electric (0,37kW)

HAMUREX

HX-30H
HX-40H

*Fine dough,
fine experiences.*



In addition to their sleek and innovative look, Hamurex dough rolling machines come with fully stainless body, double rollers, and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Hamurex dough rolling machines are also easy to install, operate and clean.



SINGLE

SM-30
SM-40

	SM-30 SINGLE	SM-40 SINGLE
Dimensions (W*D*H) mm	410*390*370	520*390*370
Net Weight	22kg	23kg
Roller Length-Diameter	300mm-50mm	400mm-50mm
Maximum Dough Weight	250gr	700gr
Power	Electric (0,22kW)	Electric (0,22kW)



Ideal for simpler or smaller doughs like plain pita, Single dough rolling machines come with fully stainless body and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Single dough rolling machines are also easy to install, operate and clean.



To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs. All intermediate parts like rollers are manufactured and quality-checked in our own facilities.

	SM-300 SINGLE	SM-450 SINGLE	SM-600 SINGLE
Dimensions (W*D*H) mm	440*470*440	590*470*440	740*470*440
Net Weight	34kg	40kg	47kg
Roller Length-Diameter	300mm-70mm	450mm-70mm	600mm-70mm
Maximum Dough Weight	1000gr	1500gr	2000gr
Power	Electric (0,37kW)	Electric (0,37kW)	Electric (0,37kW)

SINGLE PLUS

SM-300
SM-450
SM-600

Our products put both your mind and business at ease



HORIZONTAL

SM-55YH
SM-60YH

	SM-55YH	SM-60YH
Dimensions (W*D*H) mm	930*580*550	990*630*550
Net Weight	64kg	68kg
Roller Length-Diameter	550mm-66mm	600mm-66mm
Maximum Dough Weight	450gr	450gr
Power	Electric (0,55kW)	Electric (0,55kW)



Speed up and standardize dough preparation

Ideal for phyllo applications, Horizontal dough rolling machines can also be used for rolling large sized pizza doughs. They come with fully stainless body, two or three roller options, and speed control for rolling different types of dough. Known for their silent, vibration-free operation and low energy consumption, Horizontal dough rolling machines are easy to install, operate and clean.



Dimensions (W*D*H) mm	120*760*620
Net Weight	100kg
Roller Length-Diameter	600mm-66mm
Maximum Dough Weight	450gr
Power	Electric (0,80kW)

HORIZONTAL

SM-60.3YH

Our fine thinking mindset produces reliable and innovative solutions

To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs. All intermediate parts like rollers are manufactured and quality-checked in our own facilities.





VERSATILE SOLUTIONS FOR DOUGH PREPARATION

Offering versatile solutions for preparing dough with desired form and thinness, Şengün dough rolling machines not only ensure close-to-natural rolling but also speed up and standardize dough preparation for products like pizza, pita and pastry.

**DOUGH
ROUNDING
AND
DIVIDER
MACHINES**

DOUGH ROUNDING

SHY-290

SHY-290

Dimensions (W*D*H) mm	610*740*1080
Overall Weight	130kg
Minimum - Maximum Dough Weight	30gr - 900gr
Power	Electric (0,75kW)

Combined with 25 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play



DOUGH DIVIDER

SDD-62

coming soon



EVERYTHING IS FINE!



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